

HARRINGTONS

BAR & GRILL

ENTRÉE TO SHARE

Grilled Turkish bread, confit garlic, herbs and butter (v)	\$12
Bruschetta, chargrilled ciabatta, tomato, buffalo mozzarella, basil and extra virgin olive oil (v)	\$14
Salt and pepper calamari with chipotle mayonnaise and lemon (gf)	\$22

MAIN COURSE

Grilled barramundi with mashed potato and greens, tomato and basil salsa	\$38
Roasted chicken breast, seasonal greens, mushroom risotto and creamy chicken sauce	\$36
300gm pinnacle striploin MBS2+, roasted butternut pumpkin, broccolini and red wine jus	\$49
Harrington Wagyu Burger with chips: wagyu patty, oak lettuce, tomato, caramelised onion, beetroot relish and burger cheese in a potato bun	\$29
200gm parmesan and herb crumbed chicken schnitzel with chips, mixed leaves and choice of sauce	\$30
Authentic Italian Linguine, roasted tomato and basil sauce with shaved Grana Padano (v)	\$22

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE

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SIDES

- Chips with garlic mayo (df)** \$10
- Mixed leaf salad, tomato, cucumber and house dressing (v, vg, gf, df)** \$10

DESSERT

- Vanilla panna cotta with berry compote and almond tuille** \$15
- Passion fruit curd with burnt Italian meringue tart and vanilla Chantilly** \$17
- Selection of gelato and sorbet with biscotti, 3 scoops** \$12
- Affogato: vanilla ice-cream with a shot of espresso** \$12
Add Frangelico with \$10 top-up



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